



Approved: _____ Initials: _____ Date: _____

Non Profit Permit Exemption

Display this application and your 501 (c) (3) information during the fundraiser.

 Name of Non-Profit (501-c-3)

 Location of Fundraiser *(if multiple locations, please complete separate applications)*

Non Profit Contact Person with Address _____	Work Phone _____
Number _____	Cell Phone Number _____

Contractor/Vendor/Promoter With Address _____	Work Phone Number _____
Cell Phone Number _____	

Menu	Date/ Time of Operation:	Date/ Time of Operation:

***** Application must be filed 2 weeks prior to the event*****

Include with this application:

- A. Letter from the IRS verification of non-profit status (501(c)3)
- B. On non-profit letterhead include:
 - a. Name, address and contact person
 - b. The purpose of this fundraiser
 - c. A statement that all of the proceeds are to be returned to the non-profit
 - d. Dates, times and locations of fundraiser
 - e. Date and location of last exempted function

North Carolina General Statute 130A-250 provides an exemption that allows non-profit organizations 501-(c) (3) to conduct a fundraiser once a month for a period not to exceed two consecutive days. Only a single exemption is allowed per month for the entire state of North Carolina, and the exemption can not be transferred to another organization. This exemption must be renewed for each event.

By signing below, I certify that the information provided on this application is accurate and complete to the best of my knowledge.

Suggestions for Food Safety

- ◇ Wash hands with soap and warm water. Use disposable paper towels to dry hands. Do this frequently.
- ◇ Provide a thermometer capable of reading 45-220 Degrees F.
- ◇ Purchase only approved foods for sale.
- ◇ Keep foods cold, <45, when the food is in storage
- ◇ After cooking, keep foods hot, >140.
- ◇ When reheating, recook foods to 165.
- ◇ Have sanitary water under pressure to wash utensils.
- ◇ Dispose of waste (grey water, grease, rinse water) through sanitary sewer.
- ◇ Sanitize with a dilute solution of Clorox (2 drops in a quart spray bottle diluted with water) any utensils and all food contact surfaces on a frequent basis.
- ◇ Use disposable utensils to handle food. Dispose of them after every 2 hours.
- ◇ Store foods off of the ground.
- ◇ Cook under a tent to prevent contamination.
- ◇ Screen your tent to exclude flies and other vermin.
- ◇ Secure your food overnight.
- ◇ Secure sanitary facilities for personal use.

Signature

Title

Date



Lee County Environmental Health

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Promoting better health and a safe environment for all Lee County residents